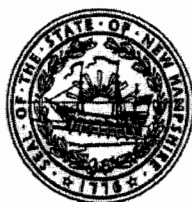




APRIL/MAY/JUNE 2004

The New Hampshire Commodity Newsletter



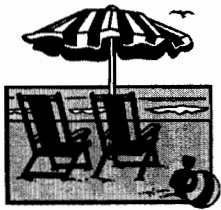
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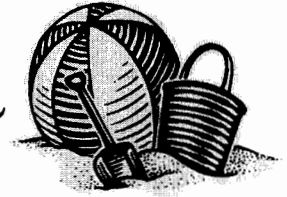


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~From the Desk of Deb Miller~



LET US ALL SEND UP A CHEER FOR THREE OF THE BEST, MOST
CHERRISHED, WORDS IN THE ENGLISH LANGUAGE:

“SCHOOL SUMMER VACATION”

As you all wind down and wrap up your year, please remember to set into motion your systems and personnel who will be responsible for the **storage and security of your USDA Commodities over the summer months**. USDA foods are designated for school children under the National School Lunch Program, and must be safeguarded from use by other groups or organizations that may use your school facilities during the summer.

Safe temperatures for food storage over the summer months, is an extremely important task that must be assigned to responsible individuals who can perform routine recorded inspections. Non-routine inspections of freezer and refrigeration equipment should also be done after high winds, thunderstorms, or any power outages. Defrost cycles may need to be reset after power outages. Remember, storage conditions significantly impact the best-if-used-by dates of a product...if a product is stored improperly, the quality of the product will deteriorate faster. This is the time when...

Your Superintendent should be reminded that **this coverage must be assigned**. Loss prevention is a year round responsibility!

2005 ANTICIPATED SCHEDULE

Check our web site when you return in August. We will have the schedule posted by the middle of the August to help with your fall schedule meal planning.

NOTEABLE NEWS TIDBIT:

On Wednesday May 26th, the first NHFIT Walk was held here in Concord (New Hampshire Fit Individuals of Tomorrow). Approximately 500 to 600 students from around the State of New Hampshire were bused into the city to take part in the day long activities. The walk started at 9:00 am at the State Capital Building where a Proclamation in Celebration of the Day was read by Governor Craig Benson and a jump rope exhibition was performed by students from Newmarket, NH. The walk ended with a gathering for lunch served at Memorial Field on Fruit Street by board members of the New Hampshire School Food Services Association. A **GIANT** stuffed brown bear, donated to DAS-Surplus Food Distribution by The Department of Defense Fresh Produce Program, was raffled off in a free drawing. All the children who took part in the walk were offered a free ticket as they filed through the NHFIT Walk information and education room set up at the Salvation Army Building on Clinton Street. The drawing took place at Memorial Field just after lunch, and the lucky winner was Jay Bailey from Freedom, NH!

**WE HERE AT SURPLUS FOOD DISTRIBUTION WISH YOU ALL A SAFE AND
HAPPY SUMMER VACATION!**

SCHOOLS ANTICIPATED SCHEDULE

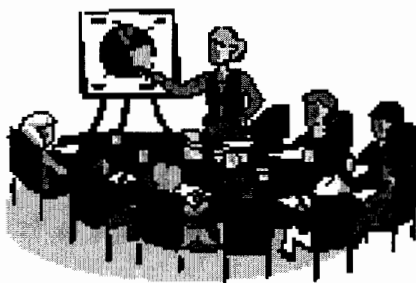
	NH #	DESCRIPTION	CODE	REQ DATE	QTY	STORAGE
05/14- 06/09	4480	SPAGHETTI SAUCE	A243	4/30	914	DRY
	4476	SALSA	A237	4/30	885	DRY
	4578	BEANS VEG 6/10	A091	4/15	838	DRY
	4576	TUNA	A742	3/31	1397	DRY
	4631	APPLE SLICES	A345	4/15	876	DRY
	4633	APPLESAUCE	A350	4/15	876	DRY
	4693	CHERRIES DRIED BONUS	A292	5/15	729	DRY
	4642	CHIX CANNED	A507	2/23	970	DRY
	4671	CHOCOLATE PUDDING BONUS	B881	4/15	2884	DRY
	4691	CHIX BREADED	A516	5/7	1260	FRZ
	A007	GRANNY SMITH APPLES			914	COOLER

CHILD CARE ANTICIPATED SCHEDULE

	NH #		DESCRIPTION	CODE	QTY	STORAGE
DELIVERY						
#4	4476	04/30	SALSA	A237	27	DRY-VEGI
	4480	04/30	SPAGHETTI SAUCE	A243	38	DRY-VEGI
4TH QTR	4636	07/15	ORANGE JUICE	A300	38	DRY-FRUIT
	4634	07/15	ORANGE JUICE	A300	252	DRY-FRUIT
	4665	06/30	CHEDDAR SHRED - W	B032	38	FRZ-CHEESE
AUGUST	4693	05/15	CHERRIES DRIED BONUS	A292	35	DRY-FRUIT
2004						

ADVISORY COUNCIL MEETING

APRIL 7, 2004



At the annual Advisory Council meeting held at Surplus Distribution Office in Concord, members submitted the following recommendations for the 2005 school year commodities:

Eggs: ½ truckload of whole bulk eggs was voted on to process into Grilled Egg Patties by Sunny Fresh Foods. ½ truckload was voted to process whole bulk eggs into French Toast Sticks by Michael Foods.

Chicken: 1 truckload of bulk chicken was voted to process fully cooked Chicken Nuggets through Pilgrims Pride.

Ground Beef: 1 truckload of bulk beef was voted on to process Meatballs and Beef Sandwich Steaks through Landis Meat Company.

Pork: 1 truckload of bulk boneless picnic was voted on to process Sausage Patties through Pierre Foods.

Non-fat Dry Milk: A unanimous vote to continue the rebate program with General Mills and East Side Entrees for Yogurt, Lasagna and Stuffed Shells processing.

POINTS TO PONDER

Swap Program: This may be a good time to re-introduce the program for those who may find they have a particular commodity that is not moving well in their school. The purpose of the program is to enable schools that cannot use certain products to connect with others who have been able to use the products successfully in their programs. Surplus Distribution will be the information center for the schools that wish to participate in the program.

It is the responsibility of the schools to make arrangements for transportation of the food and for any monetary compensation you might agree upon. You will need to complete a Transfer Form with all applicable information and mail it to Surplus once the transfer is made. This form can be found at Exhibit E in your Commodity Handbook. If you do not have a handbook, they are available on our website: www.admin.state.nh.us/purchasing

If you have a commodity you would like to offer to another school or a particular item you could use more of, let us know and we will include the information in our next newsletter. Just send us the following information:

Facility Name	Customer Number
Name of Contact Person	Phone Number
Name of Product	Quantity available

***Please keep in mind that we cannot deliver any swapped items.
Arrangements should be made between the two facilities.***

Best if used by: Products kept past the "best if used by" dates are not unusable. Food products may be consumed after the date if the product has been properly stored and handled and if the primary container is in good condition. The person who has specific knowledge on how the product has been stored and handled, and what the condition of the primary container is, can determine if the product is okay to be consumed. Making this determination should include a thorough inspection of the product for any visual signs of spoilage. To find out the shelf life of a particular commodity, please go to the USDA website: www.fns.usda.gov/fdd/ and click on "fact sheets."

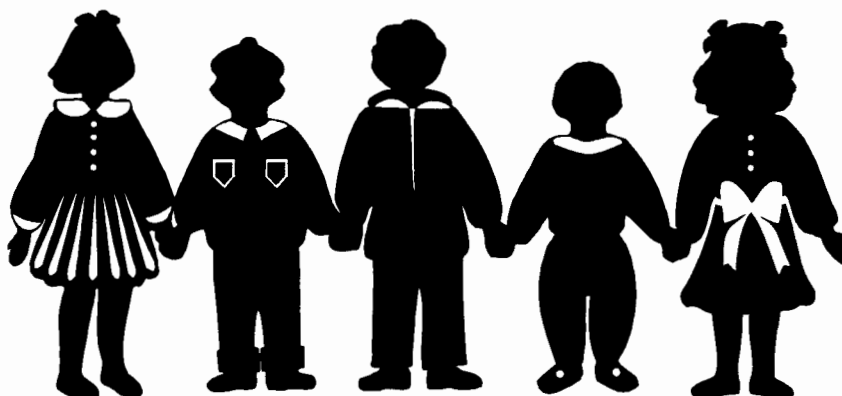
CHILD & ADULT CARE FOOD PROGRAM

CACFP facilities are eligible for all school food (except for processing) therefore most everything in the rest of this newsletter pertains to your program.

CACFP Program FY 2005 (10/1/04-9/30/05) - Agreement packages will be mailed to you in early June for the October 2004-September 2005 program year. Please be sure to complete both the Agreement Form and the Commodities in Lieu of Cash Statement and return them to Surplus Distribution no later than August 3, 2004. The Surplus Staff must have time to process your paperwork in July so they can send you a copy of your approved agreement and Order Form by the first of August. To do this, we need everyone's package; therefore it is important for each of you to return yours promptly. Likewise, when you receive your order form, please complete and return it by the requested due date.

***Once all agreements have been received and processed, a copy of your approved agreement will be sent to you for your files along with an Order Form to cover the entire new program year.

Summer Delivery - Facilities will receive one more delivery in August. Lisa will be calling to advise you of your delivery date and any balance you have remaining from your entitlement. We will be offering "bonus" items on your delivery as well as extra commodities. Please make sure to spend all of your entitlement.



HOUSEKEEPING NOTES



Accounts payable: Due to our year-end closing, we ask you to contact your accounts payable department to ensure that payments for outstanding balances are received at Surplus Distribution by June 23rd. If you are paying from an invoice you received, please note any adjustments made by the driver and pay only the adjusted total. Please note that credits and returns are already subtracted from statements. If you have any questions, please call us at 271-2602 and we will be happy to verify the status of your account(s).

New Facilities being added or deleted after July 1st: If any school or other eligible outlet is closing, dropping the National School Lunch Program, or a new school is being added, please submit the changes in writing to Amy Labonville as soon as possible. This can be done simply by completing an address form and sending it to her at the 12 Hills Avenue address. A form can be found in the Commodity Handbook for you to copy.

Summer Camps: Since Summer Camps cannot carry commodities over from one year to another, you can expect them to be contacting schools in their area at the end of the camp season to offer any commodities they have left on hand. You are not obligated to accept this food; however there is no charge for any that you do accept. You may refuse some of the commodities and accept others if you wish, but please do not split cases. Your only accountability is to sign the camp's form indicating which items you take and the quantities of each. Please keep a copy of the form for your records.

Commodity Handbook: If you do not have a Commodity Handbook, please go to our website where one can be downloaded for your convenience. www.admin.state.nh.us/purchasing

Federal Regulations: All regulations pertaining to 7 CFR Part 250 and Part 251 are available upon written request.

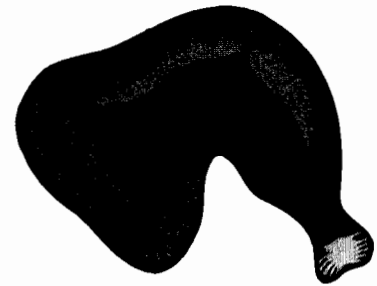
Retention of Records: As required by 7 CFR Part 250.16(b) of the Food Distribution Program, all records required shall be retained for a period of three years from the close of the fiscal year to which they pertain. However, in instances when claims action and/or audit finding have not been resolved, the records shall be retained as long as required for the resolution of such action or findings. FD #122-93

COOK'S CORNER

TERIYAKI CHICKEN

(100 Portions)

1 ½ Qt Soy Sauce
5 Cups Honey
3 Tbsp Garlic Powder
7 Tbsp Ground Ginger
2 Cups Orange Juice
100 2 oz Chicken Pieces (raw)



Mix ingredients together and pour over chicken to marinate overnight in fridge. The next day, pan chicken on a well greased sheep pan (18x26x1") in single layer. Brush with saved marinade. Bake chicken in 350 degree oven for 30 minutes. Baste again and bake until done. (approx. 30 minutes more). Note: the more you baste the better.

CHICKEN BARBECUE SANDWICHES

3 Quarts Catsup
2 Quarts Tomato Paste
1 ¼ Quart Chopped Celery
1 ¼ Quart Chopped Onions
2/3 Cup Brown Sugar packed

2/3 Cup Worcestershire Sauce
2/3 Cup Prepared Mustard
1 1/3 Cup Vinegar
3 Tbsp Garlic Salt
10 Cans (29 oz) Canned Boned Chicken
(drained & chopped)

Combine catsup, tomato paste, celery, onion, brown sugar, Worcestershire sauce, mustard, vinegar and garlic salt and simmer for 30 minutes stirring frequently. Add chicken and simmer 10 to 15 minutes. Portion barbecue using no. 8 scoop (1/2 cup) onto hamburger bun halves. Top with other bun half.

INVENTORY CONTROL IN SCHOOLS FOOD QUALITY & SAFETY

Q: How can I effectively manage my inventory to ensure quality products are being served?

A: The most basic rule of inventory management is first-in-first-out (FIFO). You can achieve an acceptable level of accuracy by **marking the cases, or individual cans/packages, with the date you receive them and practicing FIFO**. Another important rule for inventory management is adjusting orders carefully to reflect your level of usage. Try to order just what you need to serve your customers and order for delivery just when you need it. You will have less inventory to manage, and you will significantly reduce the risk of product going out of condition. Excessive inventory increases the risk of product going out of condition.

Storage conditions have a significant impact on the quality of food products. The same product will last for different periods of time depending on the temperature of the storeroom, the humidity level, and air circulation. In general, cool temperatures and low humidity provide the best storage conditions. Store food off the floor and away from contact with walls and ceilings.

Q: How can I tell when a product has gone out of condition? Is there a single date I can refer to?

A: Experts disagree on how long a product can be kept in storage before it goes out of condition. There is no single date before which most products must be used, and after which they must not be used. Unfortunately, it's not that simple. The exception is infant formula. Infant formula and some baby foods are unique in that they absolutely must not be used after the "use-by" date that appears on the case and unit.

Some commercial products may display recommended quality dates. A **"best-if-used-by"** date means that the manufacturer recommends using the product by this date for the best flavor or quality. At some point after that date, the product will change *very gradually* in taste, color, texture, or nutrient content. But, the product may be wholesome and safe long after that date. You may also see a **"sell-by"** date on a food product. This means the manufacturer recommends that a store sell the product by that date. It is assumed that the product may then be stored for some period of time before it is used. Therefore, a "sell-by" date would be reached earlier in the life of a product than a "best-if-used-by" date. **These various dating systems do not represent expiration dates, and they do not indicate when product safety becomes an issue.**

Q: How can I tell if a product is safe to eat?

A: Absent any defects in packaging or obvious signs of spoilage and assuming proper storage, you can be reasonably confident that products are wholesome and safe.

If you have reason to question the wholesomeness or safety of a food product, open a case or individual package and carefully examine the cans or packages for rust, bulging, broken seals, insect infestation or other visible defects. **If any of these conditions are present, the food is generally considered NOT fit for human consumption.**

If there are no visible signs of spoilage, but you have reason to question the quality of the product, a sensory evaluation would be appropriate. The food should be opened, defrosted (if necessary), and cooked (if necessary). Observe the overall condition of the food including color, texture, and smell. If the food displays acceptable color, texture, and smell, you must use your best judgment regarding the quality of the food and whether or not to serve it. **DO NOT** taste any food that you have reasonable basis to suspect is unwholesome or unsafe.

If, based on this inspection, you have any doubt regarding wholesomeness or safety of the product, (1) have local health authorities inspect it as soon as possible, and (2) make sure that it cannot be accidentally used or distributed in the meantime. If the health inspector suspects or discovers problems, immediately contact your State agency or, if you are a State agency, your FNS Regional Office for further instructions.
(USDA Memo - April 26, 2004)

FISH FACTS
for
Pregnant Women, Women Who May Become Pregnant, Nursing Mothers and Young Children

The Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA) recently issued advice to **pregnant women, women who may become pregnant, nursing mothers and young children** regarding methylmercury in fish and shellfish.

FDA and EPA want to emphasize the benefits of eating fish as part of a healthy, balanced diet. Fish and shellfish are good sources of protein, omega 3 fatty acids and other important nutrients. A diet that includes a variety of fish and shellfish can contribute to heart health and proper growth and development in children. However, **pregnant women, women who may become pregnant, nursing mothers and young children** are advised to modify the amount and type of fish they consume to reduce exposure to high levels of mercury.

Question: What is methylmercury and is it dangerous?

Answer: Mercury occurs naturally in the environment and can also be released into the air from pollution. When mercury falls from the air into water, it is turned into methylmercury. This type of mercury may be harmful to an unborn baby or young child's nervous system. Nearly all fish and shellfish contain traces of methylmercury, but it builds up in some types of fish and shellfish more than others.

Question: What type of fish/shellfish should I avoid?

Answer: **Pregnant women, women who may become pregnant, nursing mothers and young children** should not eat shark, swordfish, king mackerel or tilefish because they contain high levels of mercury.

Question: What type of fish is safe to eat?

Answer: **Pregnant women, women who may become pregnant, nursing mothers and young children** may eat up to 12 ounces per week, per person, or approximately 2 average meals per week, of a **variety** of fish. Five of the most commonly eaten fish that are low in mercury include:

- Shrimp
- Canned **light** tuna
- Salmon
- Pollock
- Catfish

Question: Can I eat white albacore tuna?

Answer: Albacore (white) tuna has more mercury than canned light tuna. **Pregnant women, women who may become pregnant, nursing mothers and young children** may eat 6 ounces of albacore tuna per week.

Question: What type of tuna is provided in USDA's commodity food programs?

Answer: USDA provides only light tuna in the commodity food programs.

REMEMBER: Fish is an important part of a healthy diet. It is important for pregnant women, women who may become pregnant, nursing mothers and young children to continue to eat fish. Simply avoid those fish that are higher in mercury.

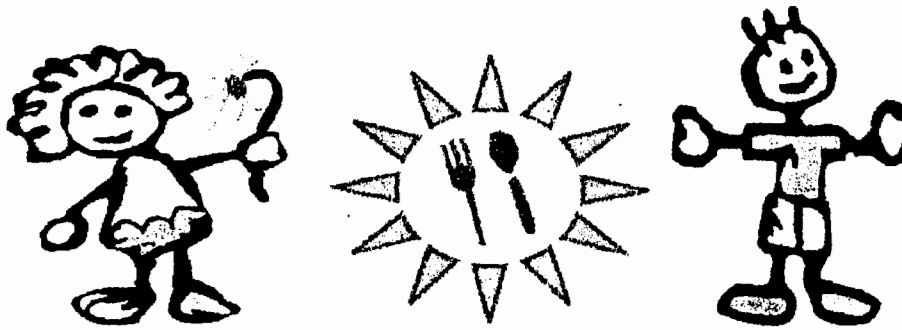
For additional information, visit these websites:

www.fda.gov/bbs/topics/news/2004/NEW01038.html

www.fda.gov/oc/opacom/hottopics/ercury/backgroundunder.html

www.cfsan.fda.gov/seafood1.html

www.epa.gov/ost/fish



Summer Meals Program Statistics

	Breakfast	Lunch	Dinner	Snacks	% of Change
FY 2002	60,862	115,453	30,558	4,980	
FY 2003	88,811	123,511	45,216	7,468	25.1%

Comparison of meals served in surrounding states

	FY 2002	FY 2003	
New Hampshire	211,853	265,006	25.1%
Maine	368,660	350,201	(5.0%)
Massachusetts	2,461,020	1,546,239	(37.2%)
Vermont	145,497	146,161	.5%
Connecticut	566,604	514,605	(9.2%)
Rhode Island	412,125	445,167	8.0%

**USDA FOODS AVAILABLE FOR SCHOOL YEAR 2005
SCHOOLS and INSTITUTIONS**

COMMODITY	PACK SIZE	COMMODITY	PACK SIZE
USDA GROUP (A) PRODUCTS --- Section 6 and 32 Type Donated Commodities (Meat/Fish/Poultry/Fruits/Vegetables)			

MEAT/FISH PRODUCTS

Beef, Canned w/Natural Juices	24/29 oz can (Offshore Only)
Beef, Ground, Frozen	40 lb. cartons
Beef, Patties, Frozen, 100%	40 lb. cartons
Beef, Patties, Frozen, VPP	40 lb. cartons
Beef, Patties, Lean	40 lb. cartons
Ham, Cooked, Water-added, Chilled	4/10 lb Hams per carton
Ham, Cooked, Water-added, Frozen	4/10 lb Hams per carton
Meat, Luncheon, Canned	24/30 oz can (Offshore Only)
Pork Leg Roast	32-40 lb. cartons
Pork, Canned w/Natural Juices	24/29 oz can (Offshore Only)
Tuna, Canned, Chunk, Light in Water	6/66.5 oz cans

MEAT/POULTRY PRODUCTS FOR STATE PROCESSING

Beef, Bulk, Coarse	60 lb cartons
Chicken, Bulk, Chilled	Bulk Pack
Chicken, Drumsticks, Chilled	Bulk Pack
Chicken, Thighs, Chilled	Bulk Pack
Chicken, Small & Large Bulk, Chilled	Bulk Pack
Eggs, Liquid, Whole, Bulk	Bulk Tankers
Pork, Boneless Picnic, Frozen	60 lb cartons
Turkey, Bulk, Chilled	Bulk

POULTRY/EGG PRODUCTS

Chicken, Breaded, Frozen	30 lb cartons
Chicken, Canned, Boned	12/50 oz cans
Chicken, Cut-up, Frozen	40 lb cartons
Chicken, Diced, Frozen	40 lb cartons
Chicken, Fajita Strips	30 lb cartons
Egg Mix	4/10 lb bags
Eggs, Frozen, Whole 30#	30 lb cartons
Eggs, Frozen, Whole 5#	6/5 lb cartons
Turkey Hams, Frozen	40 lb cartons
Turkey Roast, Frozen	32-48 lb cartons
Turkey, Deli Breast, Frozen	40 lb container
Turkey, Deli Breast, Smoked	40 lb container
Turkey, Taco Filling	30 lb cartons
Turkey, Whole, Frozen	30-60 lb cartons

MEAT/POULTRY PRODUCTS FOR SOC PROGRAM

Chicken Nuggets, SOC	30 lb cartons
Chicken Patties, SOC	24/24 oz cans

FRUITS (canned, dry, frozen)

Apple Slices, Canned	6/#10 cans
Apple Slices, Frozen	30 lb cartons
Applesauce, Canned	6/#10 cans
Apricots, Canned	20 lb box
Cherries, Canned, Red Tart Pitted	6/#10 cans
Cherries, Individually Quick Frozen (IQF)	40 lb cartons
Cherries, Frozen, 5+1	30 lb cartons
Fruit Mix, Canned	6/#10 cans
Juice, Orange, Frozen, Concentrate	12/32 oz cans
Juice, Orange, Drums	55 Gal Drum (processing)
Juice, Orange, Tankers	Tankers
Peaches, Canned, Clingstone, Sliced	6/#10 cans
Peaches, Canned, Clingstone, Diced	6/#10 cans
Peaches, Cups, Freestone, Frozen	96/4.4 oz cups
Peaches, Frozen, Freestone	20 lb carton
Pears, Canned, Halves	6/#10 cans
Pears, Canned, Sliced	6/#10 cans
Pears, Canned, Diced	6/#10 cans

**USDA FOODS AVAILABLE FOR SCHOOL YEAR 2005
SCHOOLS and INSTITUTIONS**

COMMODITY	PACK SIZE	COMMODITY	PACK SIZE
USDA GROUP (A) TYPE COMMODITIES --- Continued			
FRUITS (cont'd)			
Pineapple, Canned, Chunks	6/#10 cans	Strawberries, Cups	96/4.5 oz cups
Pineapple, Canned, Crushed	6/#10 cans	Strawberries, Frozen	30 lb cartons
Pineapple, Canned, Tidbits	6/#10 cans	Strawberries, Sliced	30 lb cartons
VEGETABLES (canned, dry, frozen)			
Beans, Canned, Baby Lima	6/#10 cans	Beans, Frozen, Green	30 lb cartons
Beans, Canned, Black Turtle	6/#10 cans	Carrots	30 lb cartons
Beans, Canned, Blackeye Pea	6/#10 cans	Carrots, Canned	6/#10 cans
Beans, Canned, Garbanzo	6/#10 cans	Corn Cobs, Frozen	96-ear case
Beans, Canned, Great Northern	6/#10 cans	Corn, Canned, Liquid, Whole Kernel	6/#10 cans
Beans, Canned, Green	6/#10 cans	Corn, Canned, Vac 6/10, Whole Kernel	6/75 oz
Beans, Canned, Pink	6/#10 cans	Corn, Frozen	30 lb cartons
Beans, Canned, Pinto	6/#10 cans	Peas, Canned	6/#10 cans
Beans, Canned, Red Kidney	6/#10 cans	Peas, Frozen	30 lb cartons
Beans, Canned, Refried	6/#10 cans	Potatoes, Oven, Frozen	6/5 lb packs
Beans, Canned, Small Red	6/#10 cans	Potatoes, Rounds, Frozen	6/5 lb packs
Beans, Canned, Vegetarian	6/#10 cans	Potatoes, Wedges, Frozen	6/5 lb packs
Beans, Dry, Baby Lima	25 lb bags	Salsa, Canned	6/#10 cans
Beans, Dry, Black Turtle	25 lb bags	Spaghetti Sauce (Meatless), Canned	6/#10 cans
Beans, Dry, Blackeye	25 lb bags	Sweet Potatoes, Canned, Syrup	6/#10 cans
Beans, Dry, Garbanzo	25 lb bags	Sweet Potatoes, Frozen, Mashed	6/5 lb packs
Beans, Dry, Great Northern	25 lb bags	Sweet Potatoes, Frozen, Random Cut	6/5 lb packs
Beans, Dry, Light Red Kidney	25 lb bags	Tomato Paste, Canned	6/#10 cans
Beans, Dry, Navy Pea	25 lb bags	Tomato Paste, Drum	55 Gal Drum (processing)
Beans, Dry, Pinto	25 lb bags	Tomato Paste, Canned	6/#10 cans
Beans, Dry, Red Kidney	25 lb bags	Tomatoes, Canned	6/#10 cans
Beans, Dry, Small Red	25 lb bags	Tomatoes, Canned, Diced	6/#10 cans
Beans, Dry, Small White	25 lb bags		
FRESH VEGETABLES			
Potatoes, Russet, Fresh	50 lb cartons	FRESH FRUITS	
Potatoes, White, Fresh	50 lb bags	Apples, Fresh (various types)	37-40 lb cartons
		Grapefruit, Fresh	34-39 lb cartons
		Oranges, Fresh	34-39 lb cartons
		Pears Bosc, Fresh	45 lb cartons
		Pears D-Anjou, Fresh	45 lb cartons

**USDA FOODS AVAILABLE FOR SCHOOL YEAR 2005
SCHOOLS and INSTITUTIONS**

COMMODITY	PACK SIZE	COMMODITY	PACK SIZE
USDA GROUP (B) PRODUCTS --- Section 416 Type Donated Commodities (Grains/Cereals, Cheese, Milk, Oils and Peanut Products)			
CHEDDAR CHEESE PRODUCTS			
Cheddar, Reduced Fat, Shred., White	6/5 lb	GRAINS/FLOUR PRODUCTS	Commeal, Degermed 40, Yellow
Cheddar, Reduced Fat, Shred., Yellow	6/5 lb		Commeal, Degermed 8/5, Yellow
Cheddar, Reduced-Fat, Yellow	4/10 lb		Flour, All Purpose 40, BL.
Cheddar, Shred., Yellow	6/5 lb		Flour, All Purpose 40, Unbl.
Cheddar, Shred., Yellow	6/5 lb		Flour, All Purpose 50, BL.
Cheddar, White, 10#	4/10 lb		Flour, All Purpose 50, Unbl.
Cheddar, White, 40# block	40 lb block (processing)		Flour, All Purpose, BL.
Cheddar, Yellow, 10#	4/10 lb		Flour, Bakers Hard Wheat 100, BL.
Cheddar, Yellow, 40 # block	40 lb block (processing)		Flour, Bakers Hard Wheat 100, Unbl.
PROCESS CHEESE PRODUCTS			Flour, Bakers Hard Wheat 50, BL.
Cheese, Process 30 (loaves)	6/5 lb Loaves	Flour, Bakers Hard Wheat 50, Unbl.	50 lb bags
Cheese, Process, Sliced, Yellow	6/5 lb Sliced Yellow	Flour, Bakers Hard Wheat Bulk, BL.	Bulk
CHEESE BLEND PRODUCTS		Flour, Bakers Hard Wheat Bulk, Unbl.	Bulk
Cheese Blend, American/Skim Milk Y	6/5 lb Sliced Yellow	Flour, Bakers Hard Wheat 100, BL.	100 lb bags
Cheese Blend, American/Skim Milk W	6/5 lb Sliced White	Flour, Bakers Hard Wheat Bulk, BL.	Bulk
Cheese, Pasteurized American, Sliced W	6/5 lb Sliced White	Flour, Bakers Hard Wheat, Hearth 50, BL.	50 lb bags
MOZZARELLA PRODUCTS		Flour, Bakers Hard Wheat, Hearth Bulk, Unbl.	Bulk
Mozzarella, Light, Shred. Frozen	30 lb box	Flour, Bakery Mix	6/5 lb bags
Mozzarella, LMPS, Shred., Frozen	30 lb box	Flour, Bakery Mix, Low Fat	6/5 lb bags
Mozzarella, LMPS, Frozen	8/6 lb loaves	Flour, Bread 40, Bleached	4/10 bags
Mozzarella, LMPS, Unfrozen	Processor Pack (processing)	Flour, Masa 50 Yellow	50 lb bags
NATURAL AMERICAN CHEESE		Flour, Whole Wheat 40	4/10 lb bags
Cheese, Natural American, Barrel 500	500 lb FBD BBL (processing)	Flour, Whole Wheat 50	50 lb bags
CEREALS		Grits, Corn, White 40	8/5 lb bags
Oats 3, Rolled	12/3 lb pkg	Grits, Fine, Yellow	8/5 lb bags
Oats 25, Rolled	25 lb bags	PASTA PRODUCTS	
Oats 50, Rolled	50 lb bags	Macaroni 20, Elbow	20 lb cartons
		Rotini, Spiral	20 lb cartons
		Spaghetti 20	20 lb cartons

USDA FOODS AVAILABLE FOR SCHOOL YEAR 2005 SCHOOLS and INSTITUTIONS

COMMODITY

PACK SIZE

COMMODITY

PACK SIZE

USDA GROUP (B) Type Commodities (Continued) and A Summary of Commodities Available for State Processing

PEANUT PRODUCTS

Peanut Butter, Smooth 5
Peanut Butter, Smooth, Drum
Peanuts, Roasted Runner
Peanuts, Roasted, Canned

6/5 lb (cans or jars)
500 lb drum (processing)
6/10 pkg
6/10 pkg

RICE PRODUCTS

Rice, Brown 25
Rice, Medium 25 #1
Rice, Medium 25 #2
Rice, Milled, Long-Grain 25
Rice, Milled, Long-Grain 50
Rice, Parboiled 25
Rice, Parboiled 50

25 lb bags
25 lb bags
25 lb bags
25 lb bags
50 lb bags
25 lb bags
50 lb bags

OIL/SHORTENING PRODUCTS

Oil, Salad, Reduced Calorie
Oil, Soybean, Low Saturated Fat
Oil, Vegetable 48
Oil, Vegetable, Bottle
Oil, Vegetable, Bulk
Shortening, Liquid, Vegetable
Shortening, Vegetable 3
Shortening, Vegetable 50

1/4 gal bottle
6/1 gal
8/48 oz
6/1 gal bottle
Bulk (processing)
6/1 gal bottle
12/3 lb can
50 lb cube

GROUP B -- USDA BONUS COMMODITIES

Milk, Nonfat Dry, Bulk 25
Milk, Nonfat Dry, Instant 2
Milk, Nonfat Dry, Instant 24

25 kg bags (processing)
12/25.6 oz pkg
6/4 lb pkg

NEW USDA Commodities Expected to be Available

Sunflower Seed Butter (Details to be announced)
Pork C Taco Filling
Pork C Sloppy Joe Mix
Pork C Breaded Patty

SUMMARY OF COMMODITIES AVAILABLE FOR PROCESSING

Group A Type Commodities

Beef, Bulk, Coarse
Chicken, Bulk, Chilled
Chicken, Chilled, Large Bulk
Chicken, Drumsticks, Chilled
Chicken, Thighs, Chilled
Eggs, Liquid, Whole, Bulk
Juice, Orange, Drums 50 Gal
Pork, Boneless Picnic, Frozen
Tomato Paste, Drum
Turkey, Bulk, Chilled

60 lb cartons
Bulk Pack
Bulk Pack
Bulk Pack
Bulk Pack
Bulk Tankers
55 Gal Drum (processing)
60 lb cartons
55 Gal Drum (processing)
Bulk

Group B Type Commodities

Cheddar, White, 40# Block
Cheddar, Yellow, 40# Block
Cheese, Natural American, Barrel 500
Milk, Nonfat Dry, Bulk 25
Mozzarella, LMPS, Unfrozen
Oil, Vegetable, Bulk
Peanut Butter, Smooth, Drum

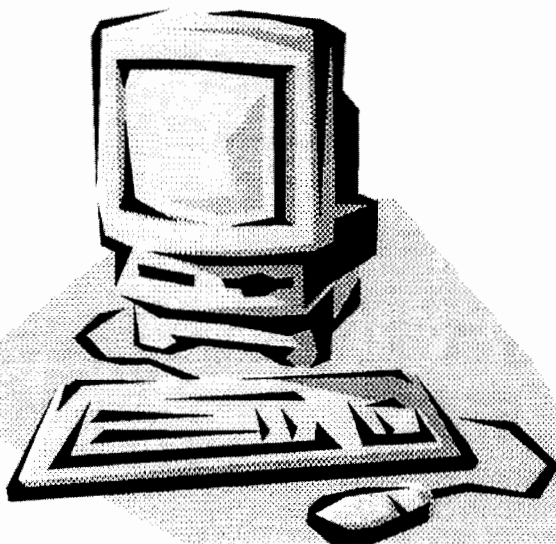
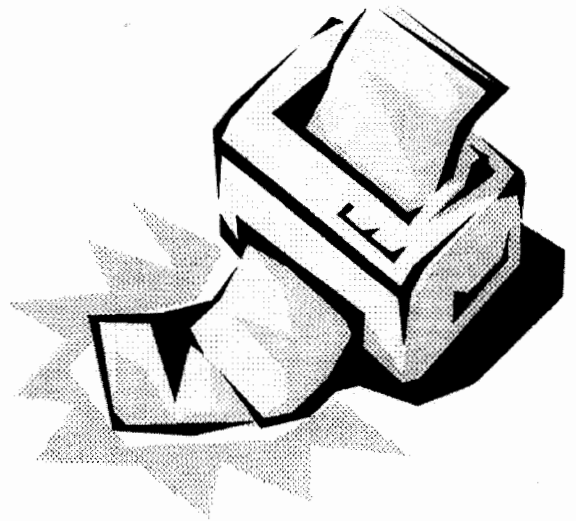
40 lb block -- (processing)
40 lb block -- (processing)
500 lb FBD BBL--(processing)
25 kg bags (processing)
Processor Pack--(processing)
Bulk (processing)
500 lb drum (processing)

NEW HAMPSHIRE STATE SURPLUS

NEW HAMPSHIRE STATE SURPLUS PROGRAM IS OPEN TO THE GENERAL PUBLIC, AS WELL AS STATE AGENCIES, CITIES, TOWNS AND SCHOOLS. OUR HOURS OF OPERATION ARE MONDAY, WEDNESDAY, AND FRIDAY 8:00AM-3:30PM.

ARRIVING DAILY ARE COMPUTERS, OFFICE CHAIRS, DESKS AND TABLES.

COME VISIT US SOON!



STATE OF NH
ADMINISTRATIVE SERVICES
NH STATE SURPLUS
144 CLINTON STREET
CONCORD NH 03301

Phone: 603-271-3241
Fax: 603-271-4026



State of New Hampshire Department of Administrative Services
Surplus Distribution Section

Federal Surplus Property

144 Clinton Street

Concord, NH 03301

Warehouse 271-3239

E-mail: jsupry@nhsa.state.nh.us

Viewing Hours: Mon/Wed/Fri 8:00 - 3:30

SOME OF THE ITEMS CURRENTLY AVAILABLE ARE:

5 DRAWER LATERAL FILES \$50.00 EACH

2 DRAWER LATERAL FILES \$25.00 EACH

VCR's WITH REMOTES \$10.00 EACH

LARGE ICE CHESTS \$30.00 EACH



And many other items...